

Amendments to the Claims:

Please amend claims 7 and 10. The claims and their status are shown below.

1. (Previously Presented) A multipurpose dry mix (A) for use in a spread, and/or a filling of baked, fried, uncooked savoury and/or sweet tasting products,

a) having a freeze-thaw stability of at least 98%, wherein said freeze thaw stability is defined as $(100\% - ((100 \times \text{the total amount of separated water in ml}) / (\text{total weight (in grams) of mixture(B)})))$, and wherein said mixture (B) is having a dry substance content of 64% and consists of said dry mix (A) and water, and said total amount of separated water is collected after performing three times a procedure wherein said mixture (B) is subjected to freezing at -18°C for 24 hours, followed by thawing for 8 hours at ambient temperature, and collecting the separated water, and repeating twice said procedure, and

b) having a baking stability of 100% wherein said baking stability is defined by baking in alumina cup at 180°C for 1 hour a mixture (C) having a dry substance content of 79%, and consisting of said dry mix (A) and water, and obtaining a baked mixture (C) and said baking stability of 100% corresponds to non-leaking of a mixture (C) and/or baked mixture (C) out the alumina cup, and

c) having a stable viscosity under alkaline, acidic and neutral pH conditions when measuring for a mixture (D), at dry substance of 31% of said dry mix (A) in demineralised water or buffer, Brabender viscometers between 50°C and 95°C with heating rate of 1.5°C/min.

2. (Previously Presented) The dry mix according to claim 1 characterised in that said dry mix comprises fat, proteins, and carbohydrates.

3. (Previously Presented) The dry mix according to claim 2 characterised in that said dry mix comprises:

- a) 10-20% w/w proteins,
- b) 25-65% w/w carbohydrates, and
- c) 15-28% w/w fat.

4. (Previously Presented) The dry mix according to claim 3 characterised in that said proteins are vital wheat gluten and/or vital wheat gluten developed in non-aqueous media.

5. (Previously Presented) The dry mix according to claim 3 characterised in that said carbohydrates are selected from the group consisting of starch, flour, fibers, starch hydrolysates, hydrogenated starch hydrolysates, emulsifying starches, disaccharides, monosaccharides, polyols and mixtures thereof.

6. (Previously Presented) The dry mix according to claim 5 characterised in that the emulsifying starch is starch n-octenyl succinate, preferably stabilized starch n-octenyl succinate.

7. (Currently Amended) The dry mix according to claim 1 characterised in that said dry mix comprises:

- a) 10-25% [[10-20%]] w/w gluten;
- b) 20-45% w/w starch hydrolysates;
- c) 5-15% w/w flour;
- d) 1-10 % w/w starch n-octenyl succinate, and
- e) 15-28% w/w fat.

8. (Previously Presented) The dry mix according to claim 7 characterised in that said dry mix comprises:

- a) 12-25% w/w gluten;
- b) 22-40% w/w starch hydrolysates;
- c) 7-12% w/w flour;
- d) 2-8% w/w starch n-octenyl succinate; and
- e) 17-25% w/w fat.

9. (Previously Presented) A completed mix comprising

- a) a dry mix according to claim 1 , and
- b) a liquid selected from the group consisting of water, savoury sauce, sweet sauce, dressing, fruit puree, vegetable puree, dairy-based liquids and mixtures thereof.

10. (Currently Amended) A food composition characterised in that said food composition comprises:

- a) meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables, and either
- b) a dry mix according to claim 1, [[and/or]] or
- c) a completed mix according to claim 9.

11. (Previously Presented) A food product selected from the group consisting of snacks, pies, pizza-like, products, savoury filled products, sweet bakery products, characterised in that said food product is comprising a layer on, under and/or around the completed mix according to claim 9.

12. (Original) A food product according to claim 11 characterised in that said layer is pastry, crumble, bread, biscuits, sponge, cake batter, bread-crumbs, potato slices and/or potato mash.

13. (Previously Presented) A spread characterized in that said spread comprises a completed mix according to claim 9.

14. (Original) Use of a dry mix comprising 10-20% w/w proteins, 25-65% w/w carbohydrates, and 15-28% w/w fat, as a multifunctional mix in spreads, or fillings in baked, fried, or uncooked savoury and/or sweet tasting products.

15. (Original) Use of a dry mix comprising 10-20% w/w gluten; 20-45% w/w starch hydrolysates; 5-15% w/w flour, 1-10% w/w starch n-octenyl succinate, and 15-28% w/w fat as a multifunctional mix in spreads or fillings in baked, fried, or uncooked savoury and/or sweet tasting products.

16. (Previously Presented) The dry mix according to claim 1, wherein said dry mix has a freeze-thaw stability of at least 98.5%.

17. (Previously Presented) The dry mix according to claim 1, wherein said dry mix has a freeze-thaw stability of at least 99.0%.